



## *about* POPULAR BISCUITS AND SLICES . . .

*Sweet slices are always a favorite, and the recipes given in this set are delicious! As well, we've added all types of plain and fancy biscuits; you'll want to make every one!*

*Ellen Sinclair*

*Ellen Sinclair, Food Editor  
Australian Women's Weekly*

***There's a tempting variety of biscuit recipes in this set; they're for all occasions — morning and afternoon tea, to pack into lunch boxes, plus some special-occasion biscuits to serve with coffee.***



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- C 2** Date and Ginger Slice
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### **Points to Remember when Baking Biscuits**

**Do not over-mix:** Do not over-cream butter and sugar mixtures. Beat the butter until smooth, add sugar all at once, beat only until combined. Add beaten egg gradually, beat only until combined. Over-creaming will give a too-soft mixture which could cause biscuits to spread excessively. Add sifted dry ingredients in two lots for easier mixing.

**Choose the right tin:** To ensure even baking and browning, choose flat aluminium tray which has little or no sides, such as a scone tray. If the sides are more than 1 cm (½ in.) high, heat cannot circulate around biscuits; they do not brown evenly.

**Preparing the tin:** Use a pastry brush to brush tin evenly and lightly with melted butter. Too-heavy greasing could cause biscuits to over-brown on base.

### **Oven Positions:**

*In gas oven:* Top half of a gas oven is best for biscuits.

*In electric oven:* Lower half of oven is best for biscuits.

Photography by Garry Isaacs



**CRISP COCONUT BISCUITS****CRISP COCONUT BISCUITS**

125 g (4 oz.) butter  
 1 cup castor sugar  
 1 egg  
 2 cups self-raising flour

pinch salt  
 1 cup coconut  
 extra sugar

Cream butter and sugar, beat in egg. Add sifted flour, salt and coconut. Mix well. Lightly flour hands. Take teaspoonfuls of coconut mixture, roll into balls, press flat between hands; dip the top side into the extra sugar.

Place on greased baking trays, allow room for spreading. Bake in moderate oven 10 to 15 minutes.

**Makes about 35.**

**GINGERNUTS**

2 cups plain flour  
 1 cup castor sugar  
 ½ teaspoon bicarbonate of  
     soda  
 1 teaspoon cinnamon

pinch salt  
 2 teaspoons ground ginger  
 125 g (4 oz.) butter  
 1 egg  
 1 teaspoon golden syrup

Sift flour, sugar, soda, cinnamon, salt and ginger into bowl. Rub in butter until mixture resembles fine breadcrumbs. Beat egg with golden syrup, add to dry ingredients; mix to a firm dough. Roll into balls approximately 2.5 cm (1 in.) diameter. Place on greased oven trays; allow room for spreading.

Bake in moderately slow oven approximately 15 minutes. Loosen, cool on trays.

**Makes about 22 biscuits.**

**DATE AND GINGER SLICE****DATE AND GINGER SLICE**

155 g (5 oz.) dates

125 g (4 oz.) butter

 $\frac{1}{3}$  cup sugar

60 g (2 oz.) preserved ginger

3 cups cornflakes

Put chopped dates, butter, sugar and finely-chopped ginger into saucepan, stir over low heat until dates are soft. Add cornflakes, mix well. Press mixture into greased and greased-paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Refrigerate until slice is cold and firm.

Spread chocolate topping over slice, return to refrigerator until set. Cut into squares or slices.

**CHOCOLATE TOPPING**

125 g (4 oz.) solid white  
vegetable shortening

1 cup drinking chocolate

Melt vegetable shortening in saucepan over low heat, remove from heat, add sifted drinking chocolate; stir with wooden spoon until smooth.



## OATMEAL NUTTIES



1 cup rolled oats  
 1 cup coconut  
 $\frac{3}{4}$  cup plain flour  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt

125 g (4 oz.) butter  
 2 tablespoons water  
 2 teaspoons golden syrup  
 $\frac{1}{2}$  teaspoon bicarbonate of soda

Combine in a bowl rolled oats, coconut, sifted flour, sugar and salt. Combine in saucepan, water, butter and golden syrup, stir until butter has melted; add to dry ingredients; add soda, mix well.

Place teaspoonfuls of mixture on to lightly-greased oven trays; allow room for spreading. Bake in moderate oven approximately 10 minutes, or until golden brown.

**Makes about 30.**

## ANZAC BISCUITS

1 cup rolled oats  
 $\frac{3}{4}$  cup coconut  
 1 cup plain flour  
 1 cup sugar  
 2 tablespoons boiling water

$\frac{1}{2}$  teaspoons bicarbonate of soda  
 125 g (4 oz.) butter  
 1 tablespoon golden syrup

Combine rolled oats, sifted flour, sugar and coconut. Combine butter and golden syrup in saucepan, stir over low heat until butter has melted. Mix soda with boiling water, add to melted butter mixture, stir into dry ingredients. Spoon heaped teaspoonfuls of mixture on to greased oven trays; allow room for spreading.

Bake in slow oven 20 minutes. Loosen on trays while warm, then cool on trays.

**Makes about 35 biscuits.**

**CARAMEL CHOCOLATE SLICE****CARAMEL CHOCOLATE SLICE**

1 cup self-raising flour

1 cup coconut

1 cup brown sugar, lightly packed

125 g (4 oz.) butter

Sift flour into bowl, add sugar and coconut, stir until combined. Melt butter in pan, add to dry ingredients; mix well. Press into greased 28 cm x 18 cm (11 in. x 7 in.) lamington tin. Bake in moderate oven 10 minutes. Remove from oven, spread with prepared Caramel. Return to oven for further 10 minutes. When cold, spread with Topping. Cut into squares when set.

**CARAMEL**

440 g (14 oz.) can condensed milk

30 g (1 oz.) butter

2 tablespoons golden syrup

Place all ingredients into saucepan, stir over low heat until caramel has thickened, bring slowly to boil, remove from heat.

**TOPPING**

Place 125 g (4 oz.) chopped dark chocolate and 30 g (1 oz.) solid white vegetable shortening in saucepan over hot water; stir until melted.



**RASPBERRY MARSHMALLOW CRUNCH****RASPBERRY MARSHMALLOW CRUNCH**

¼ cup crushed breakfast  
 cereal biscuits or cornflakes  
 ½ cup brown sugar, firmly packed  
 1 cup coconut  
 1½ cups self-raising flour

½ teaspoon salt  
 185 g (6 oz.) butter  
 ½ teaspoon vanilla  
 3 tablespoons raspberry jam

Crush biscuits into bowl. Add brown sugar, coconut, sifted flour and salt. Melt butter, add vanilla and add to dry ingredients. Mix well. Press into well-greased 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in moderate oven 30 minutes or until base is firm; cool in tin.

When base is cold, spread with jam, then quickly spread marshmallow over. When marshmallow is set, cut into squares, using a knife dipped in hot water. Sprinkle top with coconut or decorate each square with half a glacé cherry.

**MARSHMALLOW TOPPING**

1 cup sugar  
 1½ tablespoons gelatine

1 cup water  
 ½ teaspoon vanilla

Put sugar and water into saucepan, sprinkle gelatine over. Stir over heat until sugar is dissolved and mixture boils. Reduce heat, simmer 7 minutes; remove from heat. When mixture is nearly cold, add vanilla, beat until thick and fluffy. If desired, color pale pink with few drops of food coloring.

## COCONUT OATMEAL COOKIES



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- |                                   |                    |
|-----------------------------------|--------------------|
| 1 cup shredded coconut            | 1 teaspoon vanilla |
| 125 g (4 oz.) butter              | 1 cup rolled oats  |
| 1 cup brown sugar, lightly packed | ½ cup chopped nuts |
| 1 egg                             |                    |

Put coconut in shallow pan. Stir constantly over heat until coconut is golden brown. Remove from pan immediately; cool. Cream butter and sugar until light and fluffy, add beaten egg and vanilla, beat well. Stir in oats, nuts and toasted coconut. Drop teaspoons of mixture on to lightly greased, floured oven trays; allow room for spreading. Bake in moderate oven 10 minutes; cool on trays. **Makes about 30.**

## CHOCOLATE ORANGE BARS

- |                           |                                |
|---------------------------|--------------------------------|
| 125 g (4 oz.) butter      | 125 g (4 oz.) chocolate bits   |
| ¼ cup sugar               | 1 teaspoon vanilla             |
| 1 cup plain flour         | 1 cup coconut                  |
| 2 eggs                    | 2 tablespoons plain flour,     |
| ¾ cup brown sugar, firmly | extra                          |
| packed                    | 2 teaspoons grated orange rind |
|                           | 30 g (1 oz.) dark chocolate    |

Cream butter and sugar until light and creamy. Add sifted flour, mix until well combined. Grease 18 cm x 28 cm (7 in. x 11 in.) lamington tin, line base with greased, greaseproof paper. Spread mixture over base of tin. Bake in moderately hot oven 15 minutes or until lightly browned. Remove from oven, cool; reduce oven heat to moderate.

Beat eggs and brown sugar until light and fluffy, stir in chocolate bits, vanilla, coconut, extra flour and orange rind. Spread over biscuit base. Return to oven, bake further 15 to 20 minutes or until topping has browned lightly. Allow to cool before topping with Orange Icing. When icing has set, drizzle with melted chocolate, cut into squares.

**ORANGE ICING:** Sift 1 cup icing sugar into bowl. Add 1 teaspoon melted butter and 1 tablespoon orange juice, beat until smooth.



## SESAME BISCUITS



1 cup raw sugar  
185 g (6 oz.) butter  
1 egg  
1 teaspoon vanilla

125 g (4 oz.) sesame seeds  
1¼ cups wholemeal plain flour  
¼ teaspoon baking powder

Cream butter and sugar, add vanilla and egg, mix well. Stir in sesame seeds, sifted flour and baking powder. Spoon teaspoons of mixture on to greased oven trays; allow room for spreading. Bake in moderate oven 10 to 15 minutes.

**Makes about 35.**

## WHEATGERM CRISPS

½ cup wholemeal plain flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 teaspoon raw sugar

¾ cup wheatgerm  
60 g (2 oz.) butter  
1 to 2 tablespoons iced water

Sift flour, baking powder and salt into bowl. Add sugar and ½ cup of wheatgerm. Cut in the butter until well distributed. Stir in water quickly but gently. Gather dough into a ball, place on floured board. Roll to 2.5 cm (1 in.) thickness, sprinkle with remaining wheatgerm and continue to roll until dough is wafer thin.

Cut into rounds using 5 cm (2 in.) cutter. Place on ungreased oven trays. Bake in moderate oven 10 to 15 minutes until light golden. Cool on trays.

**Makes about 24 biscuits.**

## COCONUT MACAROONS



## COCONUT MACAROONS

250 g (8 oz.) coconut  
1 cup sugar  
4 egg whites

1 tablespoon lemon juice  
2 teaspoons grated lemon rind  
1/3 cup plain flour

In a medium saucepan combine coconut, sugar, 1 egg-white, lemon rind and strained juice. Stir over low heat until lukewarm. Cool. Beat remaining egg-whites until soft peaks form. Gradually fold egg-whites into cooled mixture. Add sifted flour, combine gently.

Place mixture in heaped teaspoonfuls on to greased oven-trays which have been lightly dusted with cornflour. Bake in slow oven 30 minutes, until firm and lightly brown. Cool on trays.

**Makes about 20.**

## EASY COCONUT MACAROONS

1 cup coconut  
1/2 cup sugar  
1 tablespoon cornflour

1 egg  
pinch salt

Combine coconut, sugar and cornflour in bowl. Beat together egg and salt, stir into dry ingredients; mix well. Place heaped teaspoonfuls of mixture on to greased and lightly-cornfloured oven trays, press mixture lightly into peaked macaroon shapes.

Bake in moderate oven 15 minutes or until light golden. Remove from oven, allow to cool on trays.

**Makes about 18 biscuits.**



## CRUNCHY CHEESE BISCUITS



125 g (4 oz.) butter  
 90 g (3 oz.) cheddar cheese  
 ½ teaspoon salt  
 ¼ teaspoon cayenne

1 cup self-raising flour  
 1 cup crushed cornflakes  
 1 egg  
 1 tablespoon milk

Cream butter until soft. Add grated cheese, salt, cayenne, sifted flour and cornflakes. Combine beaten egg and milk. Reserve two teaspoons for glazing. Add remaining egg and milk to cornflake mixture and mix thoroughly.

Roll teaspoonfuls of mixture into balls, place on lightly-greased oven trays about 5 cm (2 in.) apart. Press tops lightly with fork. Glaze with reserved egg-and-milk mixture. Bake in moderate oven 8 to 10 minutes.

**Makes about 35.**

## COCONUT CHEESE BALLS

60 g (2 oz.) cheese  
 1 cup plain flour  
 90 g (3 oz.) butter

salt, pepper  
 ¼ cup coconut, approx.

Sift flour into bowl, stir in grated cheese, salt and pepper. Rub in butter, work mixture until smooth. Roll into small balls, roll in coconut. Place on greased oven trays.

Bake in moderately slow oven 15 minutes or until golden.

**Makes about 18 biscuits.**

## DATE AND LEMON SLICE



## DATE AND LEMON SLICE

90 g (3 oz.) butter

 $\frac{1}{4}$  cup castor sugar

2 teaspoons grated lemon rind

1 egg

1 cup plain flour

2½ tablespoons cornflour

Cream butter and sugar until light and fluffy, add lemon rind and egg; beat well. Stir in sifted flours. Press into greased, greased paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Spread topping over evenly. Bake in moderate oven 35 minutes. When cold, dust top with icing sugar. Cut into squares.

## TOPPING

2 eggs

pinch salt

1 cup castor sugar

2 tablespoons self-raising flour

1 cup coconut

 $\frac{1}{2}$  cup finely chopped dates

2 tablespoons lemon juice

2 tablespoons grated lemon rind

icing sugar

Beat eggs and salt until thick and creamy. Gradually add sugar, beat until dissolved. Fold in sifted flour, coconut, dates, lemon juice and rind.



## VIENNESE BISCUITS



## VIENNESE BISCUITS

250 g (8 oz.) butter  
 ¼ cup castor sugar  
 ½ teaspoon vanilla

2 cups plain flour  
 pinch salt  
 125 g (4 oz.) dark chocolate

Cream butter and sugar until light and fluffy. Add vanilla, carefully fold in sifted flour and salt. Spoon into a piping bag fitted with a large star tube. Pipe into finger-lengths on lightly-greased oven trays. Bake in moderately hot oven 15 to 20 minutes. Cool on trays. Leave plain, or dip one end in melted chocolate for pretty effect.

**Makes about 35.**

## MERINGUES

2 egg-whites  
 1½ cups castor sugar  
 1 teaspoon vinegar

1 teaspoon cornflour  
 ½ teaspoon vanilla  
 ⅓ cup boiling water

Place all ingredients in bowl, beat until mixture is of thick satiny meringue consistency (10 to 15 minutes). Spoon mixture into piping bag. Using large star tube, pipe meringues on to lightly-greased oven trays.

Bake in moderate oven 10 minutes, reduce heat to slow, bake further 50 minutes. Allow to cool in oven.

**Makes about 35.**

## APPLE SLICE



## APPLE SLICE

185 g (6 oz.) butter

 $\frac{3}{4}$  cup sugar

2 eggs

1½ cups plain flour

1 teaspoon cinnamon

1 teaspoon mixed spice

910 g (1 lb. 13 oz.) can unsweetened

solid-pack pie apple

2 tablespoons sugar, extra

icing sugar

Beat butter and sugar until creamy, add eggs one at a time, beating well after each addition. Stir in sifted flour and spices.

Spread half the mixture over base of greased and greased-paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Spread evenly with apple, sprinkle with extra sugar. Spread remaining cake mixture evenly over apple.

Bake in moderate oven 50 minutes. Cool 10 minutes in tin, before turning on to wire rack to cool. Sprinkle with icing sugar.





## FRUIT CRUNCHIES



## FRUIT CRUNCHIES

90 g (3 oz.) butter  
 ¼ cup sugar  
 185 g (6 oz.) dates  
 1 tablespoon golden syrup  
 4 cups rice bubbles

60 g (2 oz.) glace cherries  
 60 g (2 oz.) walnuts  
 125 g (4 oz.) solid white  
 vegetable shortening  
 ¾ cup drinking chocolate

Place butter, sugar, chopped dates and syrup into saucepan, stir over low heat until dates are soft, and ingredients well combined. Remove from heat. Stir in rice bubbles, cherries and chopped walnuts. Spread mixture into greased and greased-paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin.

Melt vegetable shortening in saucepan over low heat, stir in sifted drinking chocolate, and spread over biscuit mixture. When cold, cut into slices.



## OLD FASHIONED RAISIN SQUARES



## OLD FASHIONED RAISIN SQUARES

1 cup raisins	1 teaspoon bicarbonate of soda
1 cup water	½ teaspoon nutmeg
125 g (4 oz.) butter	½ teaspoon ground cloves
1 cup sugar	1 teaspoon mixed spice
1 egg	1 teaspoon salt
1¾ cups plain flour	60 g (2 oz.) chopped walnuts

Chop raisins, place in saucepan with water, bring to boil. Remove from heat, add butter, stir until butter melts. Allow mixture to cool.

When cold, stir in sugar and beaten egg. Fold in sifted flour, soda, nutmeg, cloves, mixed spice and salt. Add walnuts, mix well.

Pour into greased and greased-paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in moderate oven approximately 30 minutes. Cut into squares when cold.



## ALMOND SHORTBREAD



## ALMOND SHORTBREAD

250 g (8 oz.) butter

1½ cups plain flour

3 tablespoons castor sugar

125 g (4 oz.) ground almonds

½ teaspoon vanilla

Cream butter and sugar until light and fluffy. Add vanilla, beat well. Sift flour and ground almonds, add to creamed mixture and mix well.

Spoon mixture into large piping bag fitted with fluted tube. Pipe shapes on to greased oven trays. Bake in moderate oven approximately 12 minutes or until pale golden brown.

**Makes about 30.**

**Note:** Biscuits can be piped in a variety of shapes and topped with a piece of glacé cherry or almond.

**CHOCOLATE PEPPERMINT SLICE****CHOCOLATE PEPPERMINT SLICE**

1½ cups self-raising flour

½ cup brown sugar

½ cup coconut

125 g (4 oz.) butter

Sift flour, add coconut and brown sugar. Add melted butter, mix well. Press into greased 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in moderate oven 20 minutes.

While still warm, top with Peppermint Icing. When Peppermint Icing has set, spread Chocolate Icing over.

**PEPPERMINT ICING**

1¾ cups icing sugar

2 tablespoons milk

30 g (1 oz.) solid white

½ teaspoon peppermint essence

vegetable shortening

Melt shortening over gentle heat. Add sifted icing sugar, milk and essence. Mix well.

**CHOCOLATE ICING**

90 g (3 oz.) solid white

½ cup drinking chocolate

vegetable shortening

Melt shortening over gentle heat, pour over sifted drinking chocolate; mix well. Cool slightly before spreading on top of Peppermint Icing. Leave to set, then cut into slices.



**SCOTCH SHORTBREAD****SCOTCH SHORTBREAD**

220 g (7 oz.) butter  
¼ teaspoon vanilla  
⅓ cup castor sugar

2¼ cups plain flour  
¼ cup ground rice

Cream butter and vanilla until light and fluffy, gradually beat in sugar. Work in sifted dry ingredients. Knead well on lightly-floured surface until smooth.

Press into lightly greased 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Cut into bars and prick each bar decoratively with fork. Bake in slow oven 50 to 60 minutes.

Or divide mixture into two, roll each portion out to form 18 cm (7 in.) circle, pinch edges decoratively. Mark into wedges. Place on greased oven trays. Bake in slow oven approximately 45 minutes.

**CHOCOLATE NUT SLICE****CHOCOLATE NUT SLICE****125 g (4 oz.) butter****½ cup coconut****½ cup brown sugar, lightly packed****1 cup self-raising flour****½ cup salted peanuts**

Melt butter, sift flour, combine with remaining ingredients. Press evenly into greased 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in moderate oven 20 minutes. Remove from oven, spread with Chocolate Icing while still hot. Cut into slices when cool.

**CHOCOLATE ICING****60 g (2 oz.) solid white****vegetable shortening****125 g (4 oz.) dark chocolate**

Stir chocolate and vegetable shortening in top of double saucepan over hot water until melted and smooth.

**PEANUT SLICE  
PASTRY****60 g (2 oz.) butter****2 tablespoons sugar****1 egg****2 tablespoons self-raising  
flour****1 cup plain flour**

Beat butter until creamy, add sugar, beat until combined. Add egg, beat well. Add sifted flours; mix well. Press into greased 28 cm x 18 cm (11 in. x 7 in.) lamington tin; prick the base. Refrigerate 15 minutes.

**PEANUT TOPPING****2 eggs, separated****¾ cup sugar****30 g (1 oz.) butter****1 cup coconut****1 tablespoon raspberry jam****250 g (8 oz.) roasted peanuts  
with red skins****1 cup cornflakes**

Beat egg-yolks until creamy, add sugar, melted butter and jam; beat until thick and creamy. Stir in coconut and peanuts, mix well. Beat egg-whites until soft peaks form, fold into peanut mixture with cornflakes. Spread over pastry, bake in moderate oven 30 to 35 minutes.

Allow to cool in tin before cutting into slices.



## HAZELNUT CINNAMON FLAKES



## HAZELNUT CINNAMON FLAKES

60 g (2 oz.) ground hazelnuts  
 ¼ cup brown sugar, firmly  
 packed  
 1 teaspoon cinnamon

250 g (8 oz.) packaged puff  
 pastry  
 60 g (2 oz.) butter  
 castor sugar

Combine hazelnuts, brown sugar and cinnamon in bowl. Roll out pastry to 30 cm x 20 cm (12 in. x 8 in.) rectangle, brush surface well with melted butter, sprinkle evenly with hazelnut mixture, pressing it lightly into butter.

Fold two outside edges of pastry to meet centre, brush with melted butter; fold again turning folded edges into centre. Brush again with melted butter, fold pastry over again to form one long roll; press firmly together. Brush completely with butter then roll in castor sugar. Cut roll into slices 5 mm (¼ in.) thick. Place on greased oven trays, allow room for spreading.

Bake in moderate oven 12 to 15 minutes or until golden brown. If desired, glaze top with warmed, sieved apricot or raspberry jam.  
**Makes about 40 biscuits.**

## APRICOT MERINGUE SLICE



## APRICOT MERINGUE SLICE

125 g (4 oz.) butter

 $\frac{1}{2}$  cup sugar $\frac{1}{2}$  teaspoon vanilla

1 egg

1 cup plain flour

 $\frac{1}{2}$  cup self-raising flour

Cream butter and sugar until light and fluffy. Add vanilla and egg, beat well. Stir in sifted flours. Spread into greased, greased-paper-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in a moderate oven 20 minutes.

Spread apricot topping over evenly. Top with meringue. If desired, sprinkle meringue with  $\frac{1}{4}$  cup flaked almonds. Bake in moderate oven a further 15 minutes.

### TOPPING

250 g (8 oz.) dried apricots

1 tablespoon sherry

 $\frac{1}{2}$  cup boiling water

2 tablespoons sugar

Chop apricots finely, add remaining ingredients. Stand 1 hour. Beat with wooden spoon until pulpy, or blend in electric blender.

### MERINGUE

2 egg whites

 $\frac{1}{2}$  cup castor sugar $\frac{1}{2}$  cup coconut

Beat egg-whites until soft peaks form, gradually add sugar. Beat until sugar is dissolved and mixture is of a thick meringue consistency; fold in coconut.



## WALNUT RUM MERINGUES



## WALNUT RUM MERINGUES

1 egg-white  
 ½ cup castor sugar  
 2 teaspoons rum

1 teaspoon cornflour  
 60 g (2 oz.) walnuts

Beat egg-white until soft peaks form, gradually add sugar, beat until dissolved. Fold in finely-chopped walnuts, sifted cornflour and rum. Drop half-teaspoons of mixture on to well-greased, lightly-floured oven trays. Allow room for spreading. Bake in slow oven 30 minutes. When cold, sandwich together with Chocolate Cream.

Makes about 12 complete biscuits.

## CHOCOLATE CREAM

125 g (4 oz.) butter  
 1 cup icing sugar

½ teaspoon rum  
 60 g (2 oz.) dark chocolate

Melt roughly-chopped chocolate in basin over hot water. Cool a little. Cream butter and sugar until light and fluffy. Stir in rum and chocolate. Refrigerate until ready to use.

**ALMOND BISCUITS****ALMOND BISCUITS**

125 g (4 oz.) butter  
 ½ cup castor sugar  
 2 egg-yolks  
 1 tablespoon water

125 g (4 oz.) ground almonds  
 1¼ cups plain flour  
 1 teaspoon grated lemon rind  
 60 g (2 oz.) almonds

Combine ground almonds, softened butter, sugar, egg-yolks, water, sifted flour and grated lemon rind. Mix together until mixture resembles soft dough.

Roll dough out on lightly-floured surface to 5 mm (¼ in.) thickness, cut out shapes with small cutter, place on greased oven trays.

Spread each biscuit with ½ teaspoon topping. Press almond-half on top of each biscuit. Bake in moderate oven 8 to 10 minutes or until golden brown. Allow to cool slightly before removing from trays.

**Makes about 50.**

**TOPPING**

4 tablespoons icing sugar  
 2 tablespoons plain flour

2 egg-whites

Sift icing sugar and flour into a bowl, stir in unbeaten egg-whites.



**RASPBERRY COCONUT SLICES****RASPBERRY COCONUT SLICES****90 g (3 oz.) butter****¼ cup sugar****1 egg****¾ cup plain flour****2 tablespoons cornflour****3 tablespoons raspberry jam**

Beat butter and sugar until light and creamy. Add egg, beat well. Sift flour and cornflour, fold into creamed mixture. Spread mixture evenly into greased and greased-paper-lined 28 cm x 18 cm (11 in. x 7 in.) lamington tin. Spread raspberry jam over pastry. Spread Topping over jam. Bake in moderate oven 25 minutes; cut into slices when cold.

**TOPPING****2 tablespoons butter****2 tablespoons sugar****½ teaspoon vanilla****1 egg****1½ cups coconut****2 tablespoons self-raising flour**

Cream butter, sugar and vanilla until creamy. Add egg, beat well. Fold in sifted flour and coconut.

## ALMOND CINNAMON BISCUITS



## ALMOND CINNAMON BISCUITS

125 g (4 oz.) butter

 $\frac{1}{3}$  cup sugar

3 eggs

1 teaspoon grated lemon rind

 $1\frac{1}{4}$  cups plain flour

60 g (2 oz.) blanched almonds

 $\frac{1}{3}$  cup castor sugar

1 teaspoon cinnamon

Hard-boil two of the eggs. Beat butter and sugar until light and fluffy. Add sieved hard-boiled eggs and lemon rind.

Separate remaining egg, add egg-yolk to creamed mixture, beat well. Fold in sifted flour, mix to a firm dough. Beat egg-white until soft peaks form. Combine chopped almonds, castor sugar and cinnamon.

Roll tablespoonfuls of biscuit mixture into 6 cm ( $2\frac{1}{2}$  in.) lengths. Spread top of each biscuit with egg-white, then press top in the almond-sugar mixture. Place biscuits on greased oven trays, bake in moderate oven 10 to 15 minutes.

**Makes about 25.**